



How to grill our love

焼いてる ふたり

SORRY
I'M LATE.

Chapter 8

Light Gyoza for a
Cold Shoulder









AND I FEEL COMPLETELY SATISFIED.

BUT WHEN I'M HOME ALONE I KEEP THINKING ABOUT WHAT HAPPENED LAST WEEK...



SHE'S GIVING ME THE COLD SHOULDER TO HIDE HER EMBARRASSMENT...

OH, I SEE.

BECAUSE OF LAST WEEK.



SHE'S BLUSHING!

MY WIFE
IS ADOR-
ABLEEEEE!

SO
CUTE...

I WANT
TO TELL ALL
THE PEOPLE
OF HAMA-
MATSU... NO,
THE WORLD!

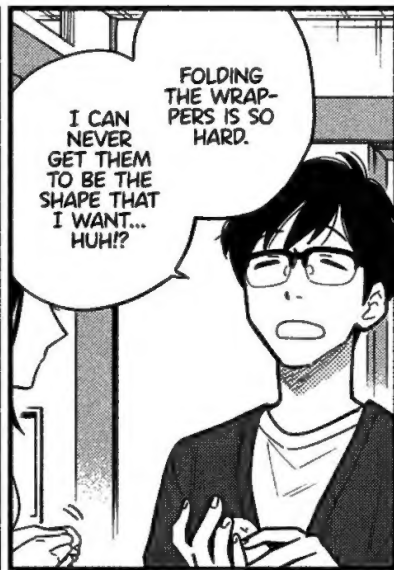
BUT I HAVE
TO DO SOME-
THING ABOUT
THIS...

ADD THE
MEAT AND
SEASON-
ING...

WE'RE GO-
ING TO MINCE
SOME CABBAGE
AND SHISO...

Ingredients (20 dumplings)

Minced pork - 150g
Cabbage - 150g
Shiso - 10 leaves
Soy sauce - 1 tbsp
Potato starch - 1 tbsp
Sesame oil - 1 tbsp
Chicken stock powder - 1 tsp
Ginger (grated) - 1 tsp
Salt and pepper - to taste
Dumpling wrappers - 20









ぐにゃあ....

**SHE'S
NOT. HER
HANDS ARE
SHAKING...**



BUT I'M
ALRIGHT
NOW.



CUTE...

AH!

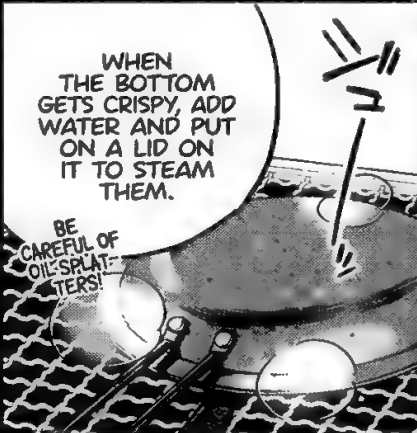
NO
THIS
IS...





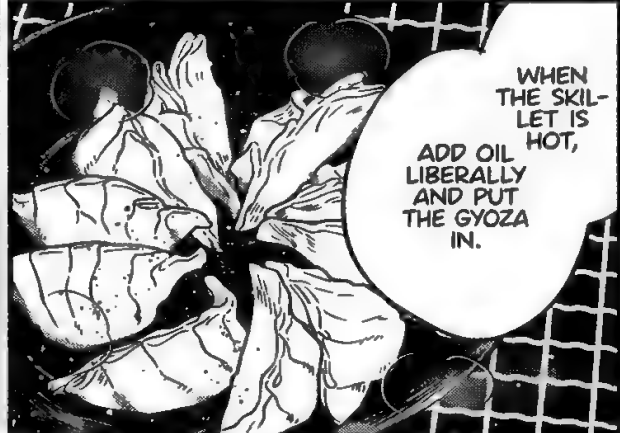
RIGHT!

...
LET'S
GRILL THE
GYOZA.



WHEN
THE BOTTOM
GETS CRISPY, ADD
WATER AND PUT
ON A LID ON
IT TO STEAM
THEM.

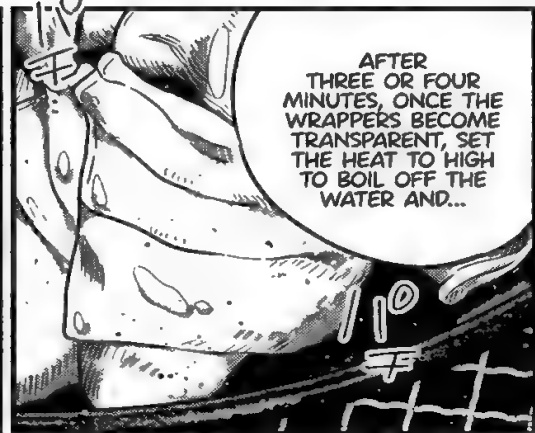
BE
CAREFUL OF
OIL SPLAT-
TERS!



WHEN
THE SKIL-
LET IS
HOT,
ADD OIL
LIBERALLY
AND PUT
THE GYOZA
IN.



HUP!



AFTER
THREE OR FOUR
MINUTES, ONCE THE
WRAPPERS BECOME
TRANSPARENT, SET
THE HEAT TO HIGH
TO BOIL OFF THE
WATER AND...



THEY'RE
CRISPY ON
ONE SIDE, BUT
THE REST OF
THE GYOZA
IS CHEWY...
IT'S
DELICIOUS!
ESPECIALLY
WITH THE
PONZU!



MMM
MM!

THAT
WAS WON-
DERFUL.

AND THEY
TASTE THE
BEST WHEN
YOU GRILL
THEM IN A
SKILLET!

THERE'S
NO GARLIC
OR CHIVES
IN THESE,
SO THEY'RE
REALLY
LIGHT.

THAT'S
TRUE.

EARLIER,
I WAS OPEN
WITH YOU.

BUT WE
SHOULD!

I TOLD YOU
WE SHOULD
SPEAK OPENLY,
BUT I CAN'T
BRING MY-
SELF TO...





YOU CAN TOUCH...

MY EAR.



UH...

ALRIGHT THEN.

SO THIS WILL BE OUR OPPORTUNITY TO BE INTIMATE FOR TODAY...

YOU SAID YOU HAD TROUBLE UNDERSTANDING HOW FIRM AN EARLOBE IS.

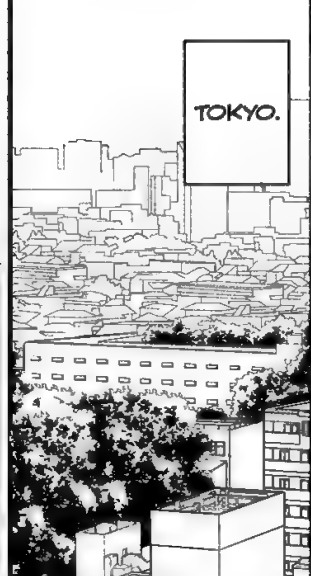


NOW, WHENEVER I SEE DUMPLINGS, I'LL THINK OF YOU, CHIHIRO-SAN...

HOW IS IT...?

焼いてるふたり

Next time: Yakiniku at home!



TOKYO.

ARARE MARRIAGE
how
to grill
our
Love



THANKS
FOR COMING.
YOU MUST BE
TIRED.

よね
...

Chapter 9
Yakiniku at Home to
Cheer up Your Wife!
~~~~~



I AGREED WITHOUT A SECOND THOUGHT, BUT...



WOULD YOU MIND COMING OVER THIS WEEKEND TO COOK DINNER?



I'M ABSOLUTELY SWAMPED WITH WORK.

I DON'T REMEMBER HOW IT EVEN GOT THIS BAD IN THE FIRST PLACE.

NOT AT ALL!



SORRY I COULDN'T PICK YOU UP FROM THE STATION.

SHE'S EVEN MORE EXHAUSTED THAN I EXPECTED...



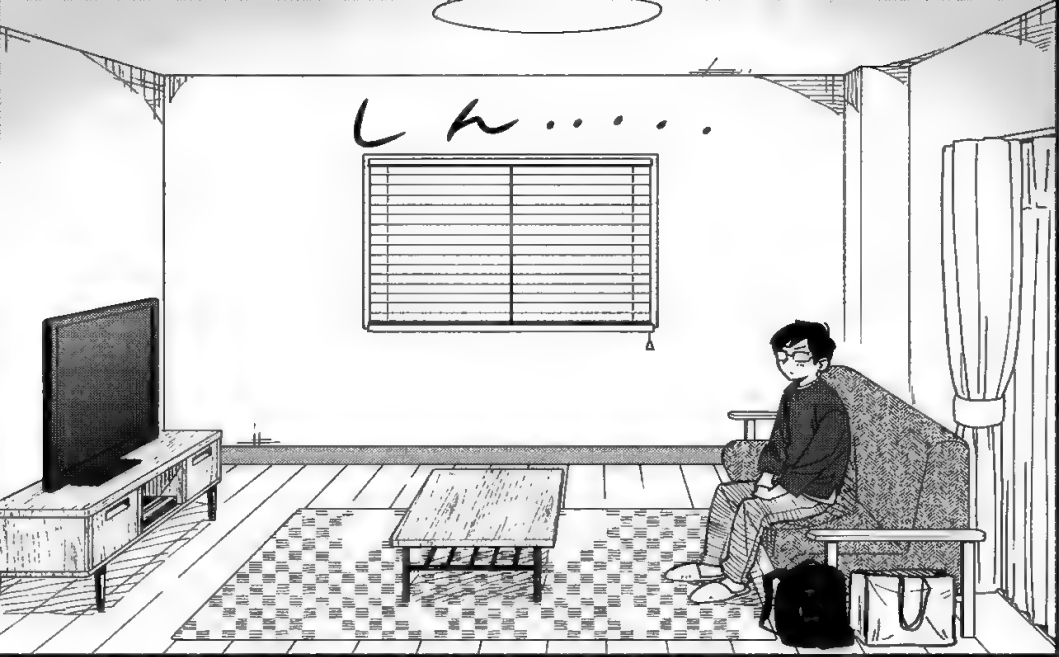
WELL THEN, I'LL GET TO WORK.

IT'S A RARE FIND!



SEEING CHIIHIRO-SAN SO WORN DOWN...

AND I HAVEN'T HAD TIME TO TELL MY BOSS ABOUT BECOMING A FREE-LANCER.



SOME-  
THING  
YUMMY...

SOME-  
THING  
YUMMY...  
RIGHT...

THANKS.

AND  
SHE'S  
TIRED...

SO  
I SHOULD  
MAKE SOME-  
THING INVI-  
GORATING!

SHE PROB-  
ABLY HASN'T  
BEEN EATING  
WELL.

THAT'S  
NOT VERY  
SPECIFIC...

SOME-  
THING  
YUMMY...









WE'LL  
USE  
THIS!

Iwatani  
Teflon Yakiniku Cooking  
Plate (CB-P-Y2)  
Price: ¥1100 (w/tax)



I'LL  
GO GET  
THE FRY-  
ING PAN...

WHERE  
IS IT...

THAT'S  
OKAY,  
CHIRO-  
SAN!



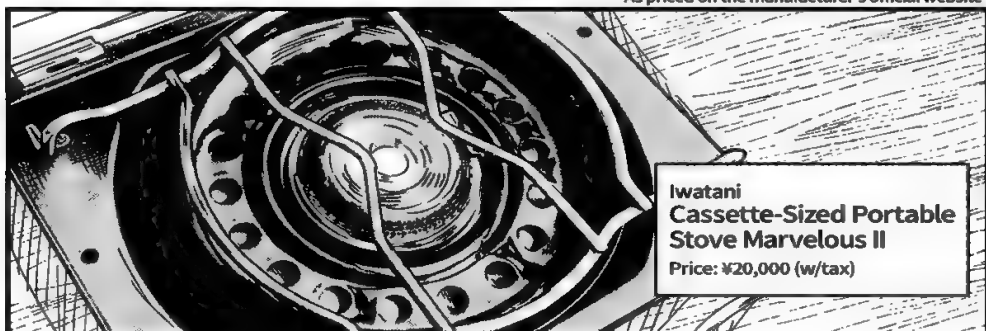
WE'LL PUT  
THE PLATE ON  
THIS PORTABLE  
GAS STOVE!

Iwatani

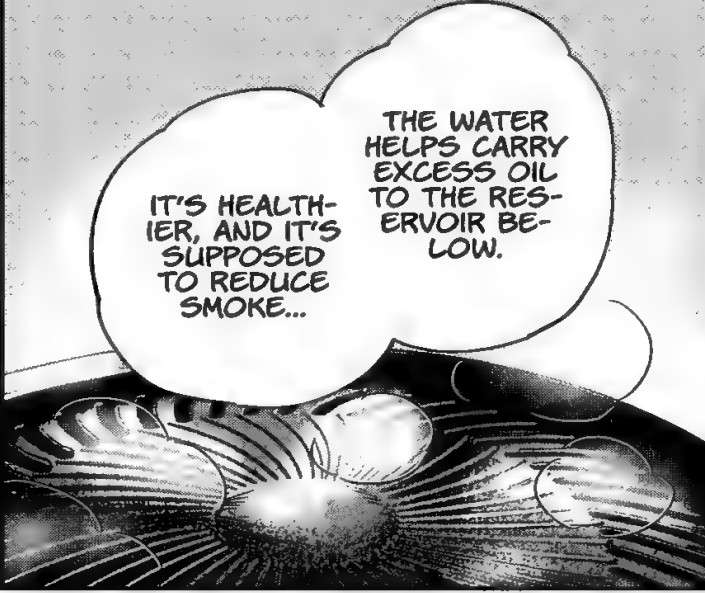


IT'S  
JUST LIKE  
AT THE RES-  
TAURANT!

\*As priced on the manufacturer's official website



Iwatani  
Cassette-Sized Portable  
Stove Marvelous II  
Price: ¥20,000 (w/tax)



IT'S HEALTHIER, AND IT'S SUPPOSED TO REDUCE SMOKE...

THE WATER HELPS CARRY EXCESS OIL TO THE RESERVOIR BELOW.



YOU'RE PUTTING WATER IN IT?

YEP!



ALRIGHT, LET'S GET STARTED!

I SEE!



YOU DON'T HAVE TO GRILL THE SIDE THAT HAS GREEN ONIONS ON IT; JUST WRAP IT IN THE MEAT.

FIRST UP IS SOME BEEF TONGUE!



120  
~



TRY IT  
WITH THIS  
SALT-BASED  
SAUCE!

MMM...

YUMMY!

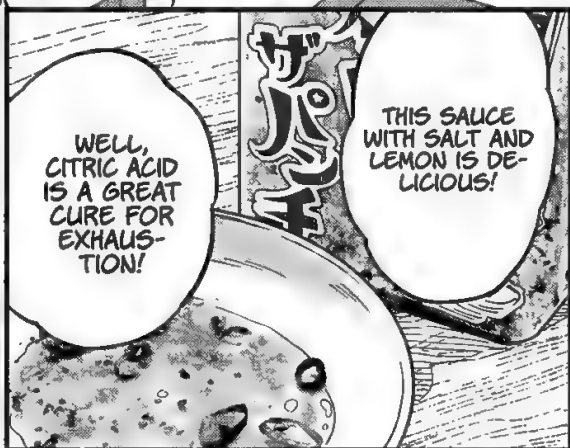
MEAT...  
YUMMY...

SHE'S SO  
TIRED SHE  
CAN'T EVEN  
FORM A COM-  
PLETE SEN-  
TENCE...



YOU  
GOT IT!

MORE  
LEMON  
PLEASE!

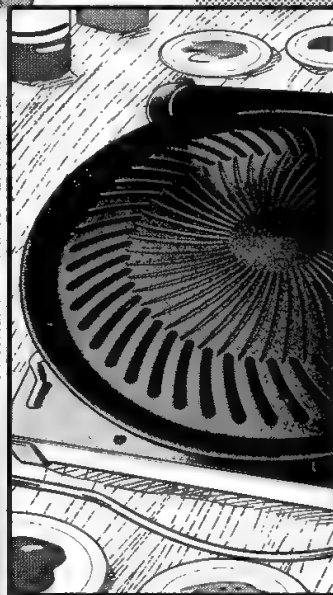


WELL,  
CITRIC ACID  
IS A GREAT  
CURE FOR  
EXHAUS-  
TION!

THIS SAUCE  
WITH SALT AND  
LEMON IS DE-  
LICIOUS!











YOU SAY  
'HOMEMADE,'  
BUT ALL I DID  
WAS GRILL...



I'VE BEEN SO  
BUSY THAT I'VE  
BEEN LIVING ON  
CONVENIENCE  
STORE FOOD,

SO  
I'M HAPPY  
I CAN EAT  
YOUR HOME-  
MADE FOOD  
NOW.




I'VE  
GOTTEN SO  
USED TO HAV-  
ING BARBECUE  
ON THE WEEK-  
ENDS THAT I  
GET RESTLESS  
WITHOUT IT.







 焼いてるふたり

Next time: a night in Tokyo, with only one bed!



HM,  
THE YAKI-  
NIKU SMELL IS  
NOT QUITE  
GONE...



THANKS  
FOR LETTING  
ME USE THE  
BATH!

THE  
STORY SO FAR:  
CHIIRO-SAN WAS  
STRUGGLING WITH  
WORK, SO I CAME  
TO TOKYO TO SUP-  
PORT HER.



YES?



KENTA-  
SAN.

### Chapter 10

At Night, Wrapped  
Snugly



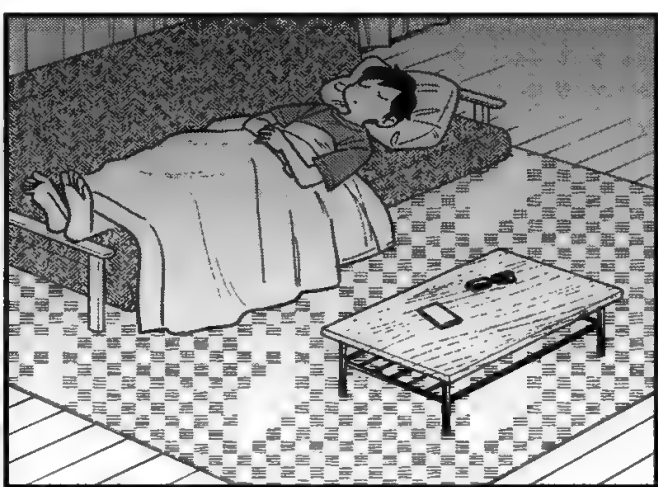
I...

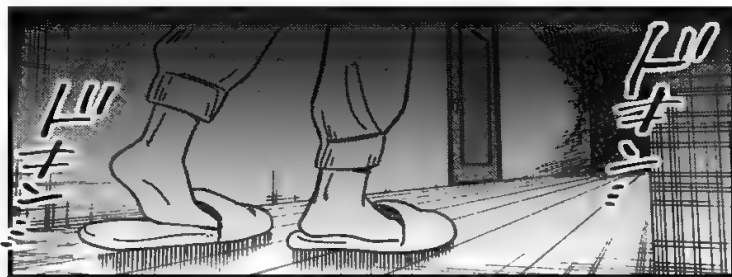
DON'T  
HAVE A  
SPARE MAT-  
RESS.



how  
to grill  
our  
love







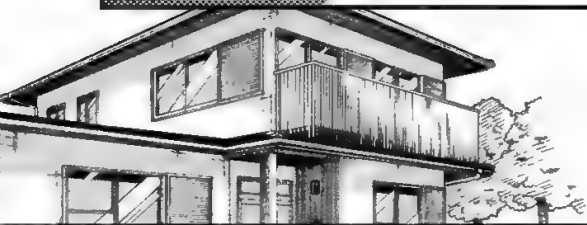




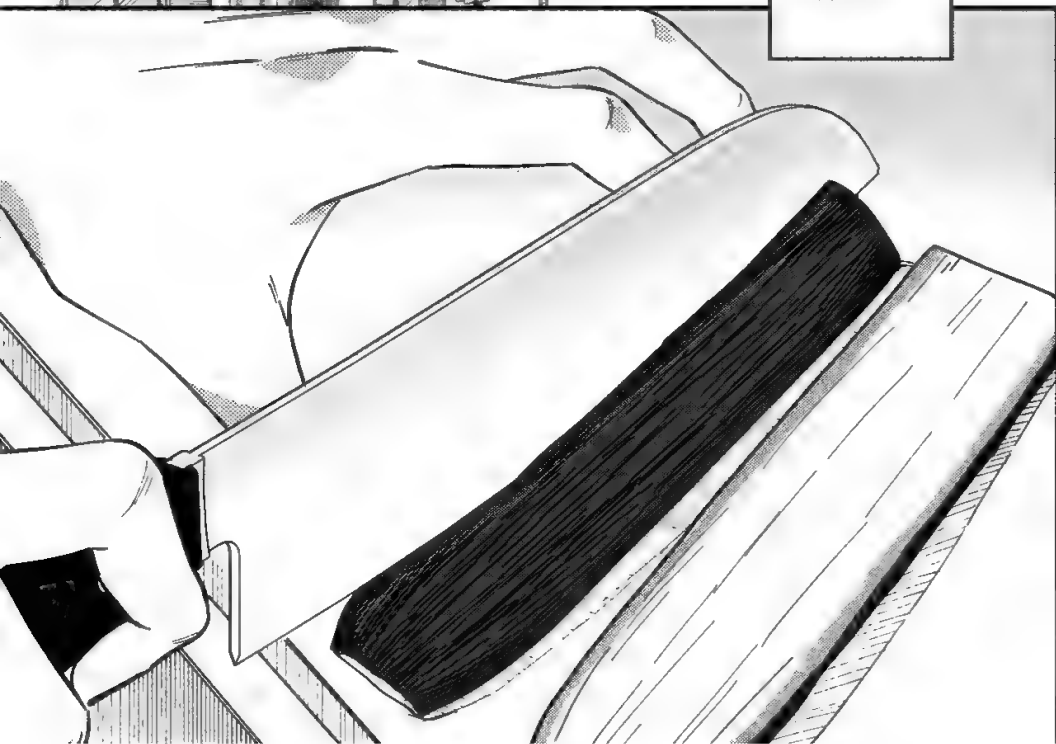
THE NEXT  
DAY I MADE  
DINNER FOR  
CHIIHIRO-SAN,  
WHO STILL HAD  
WORK LEFT  
TO DO...

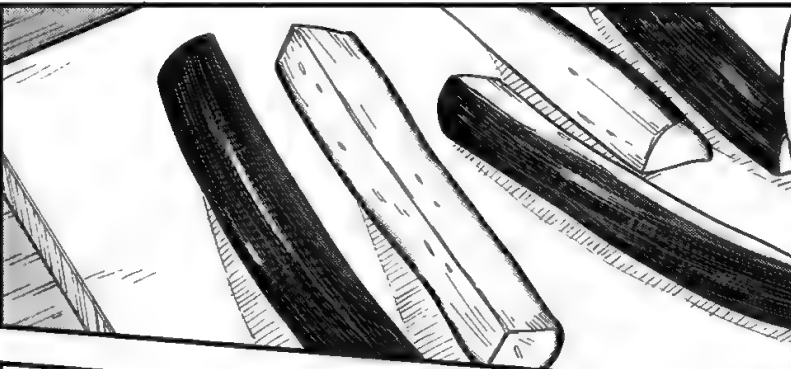
AND I  
WENT  
BACK  
HOME.

SHE'S  
ALL WRAPPED  
UP IN HER  
BLANKET...




THE  
WEEK  
AFTER  
THAT...



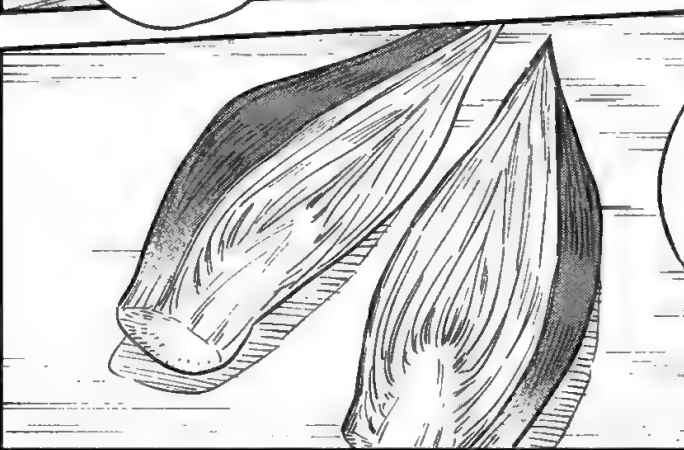


CUT THE  
ENDS OFF  
THE ZUCCHINI  
AND SLICE IT  
IN QUARTERS  
LENGTH-  
WISE.



CUT OFF  
THE WOODY  
PARTS OF THE  
ASPARAGUS,

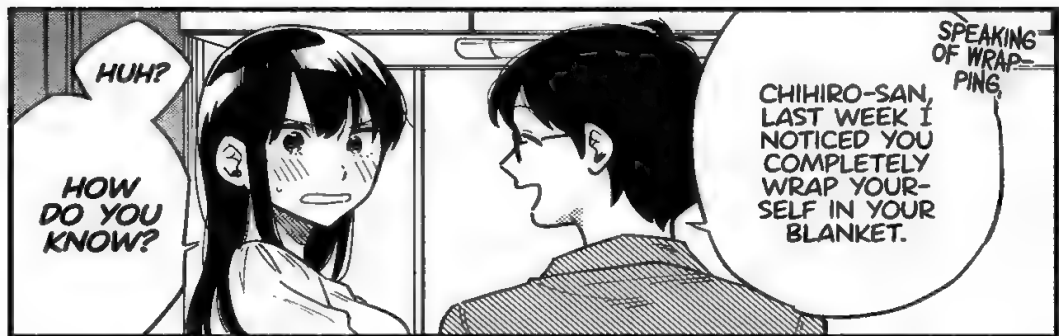
AND PEEL  
ABOUT ONE  
THIRD OF IT  
FROM THE  
ROOT UP.



CUT THE  
MYOGA  
IN HALF  
LENGTH-  
WISE...



AND LASTLY,  
SEASON SOME  
PORK BELLY WITH  
SALT AND PEPPER  
AND WRAP IT A-  
ROUND THE AS-  
PARAGUS.



HUH?

HOW  
DO YOU  
KNOW?

SPEAKING  
OF WRAP-  
PING

CHIHIRO-SAN,  
LAST WEEK I  
NOTICED YOU  
COMPLETELY  
WRAP YOUR-  
SELF IN YOUR  
BLANKET.



AH,  
NO...

NOT IN  
A WEIRD  
WAY...

は  
?

WELL,  
I WAS  
CURIOUS  
SO I CAME  
TO YOUR  
BEDROOM  
TO CHECK  
UP ON  
YOU...



THEY  
LOOK  
AMAZ-  
ING!



THEY ARE!

THE BIGGER ONES ARE SO JUICY AND MEATY!



SHALL WE?



LET'S EAT!

WE HAVE SALT, PEPPER, PONZU AND SOY SAUCE.  
YOU CAN SEASON THEM HOWEVER YOU LIKE!





AHH...



MAYBE I  
SHOULD GROW MY  
OWN MYOGA...



I'LL  
GRILL SOME  
MORE!

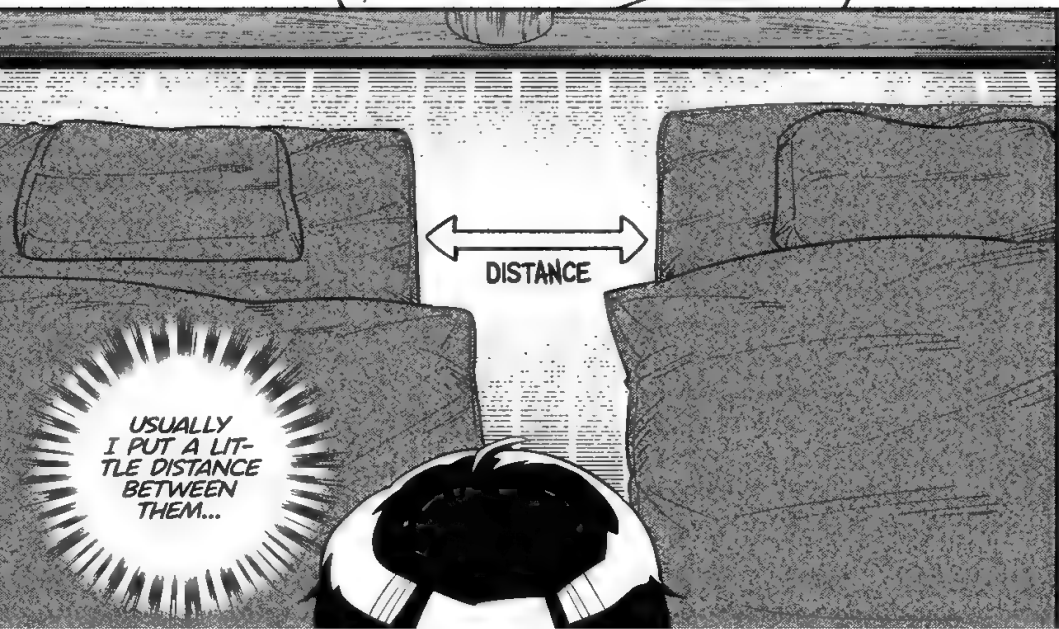


THE VEGE-  
TABLES TASTE  
SO MUCH BET-  
TER WHEN THE  
FAT FROM THE  
MEAT SEEPS  
INTO THEM...

ESPECIALLY  
IF THEY'RE IN  
SEASON!

THE MEAT  
IS BROWNED  
TO A PERFECT  
CRISP,  
AND THE  
VEGETABLES  
ARE SOFT  
AND JUICY...













RELAX.

IT'S  
ALRIGHT.

YEAH.

WELL,  
WE DID SKIP  
A LOT OF STEPS  
AND GOT MAR-  
RIED STRAIGHT  
AWAY.

...I  
HAVE TO  
TELL MY-  
SELF TO  
RELAX,  
TOO.

YEAH!

FOR  
NOW, THIS  
IS ENOUGH.

THE  
NEXT  
DAY...

ALL  
WRAPPED  
UP...

 焼いてるふたり



A RARE MARRIAGE

# how to grill love

our



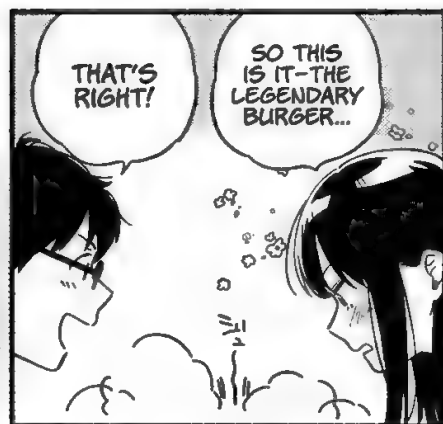
Chapter 11

A Mess Tin and  
Freshly Cooked Rice







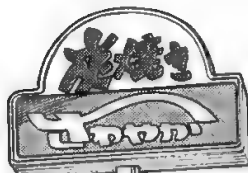


DO  
YOU NEED  
SOME-  
THING?

CAN WE  
STOP BY THE  
VARIETY STORE  
BEFORE WE  
GO HOME?

NEXT TIME,  
I WANT TO TRY  
THE DEMI-GLACE  
SAUCE...

LET'S  
COME BACK  
SOMETIME.



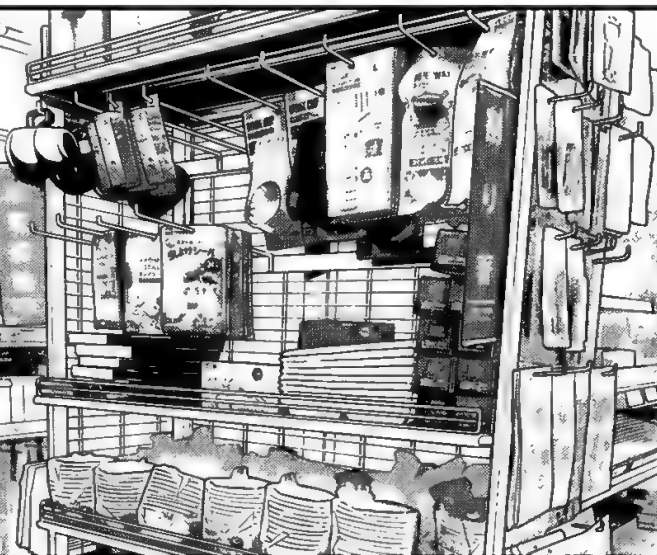
AHH...

THAT  
WAS SO  
GOOD...



THERE'S  
SOMETHING  
I'VE BEEN  
MEANING  
TO TRY...

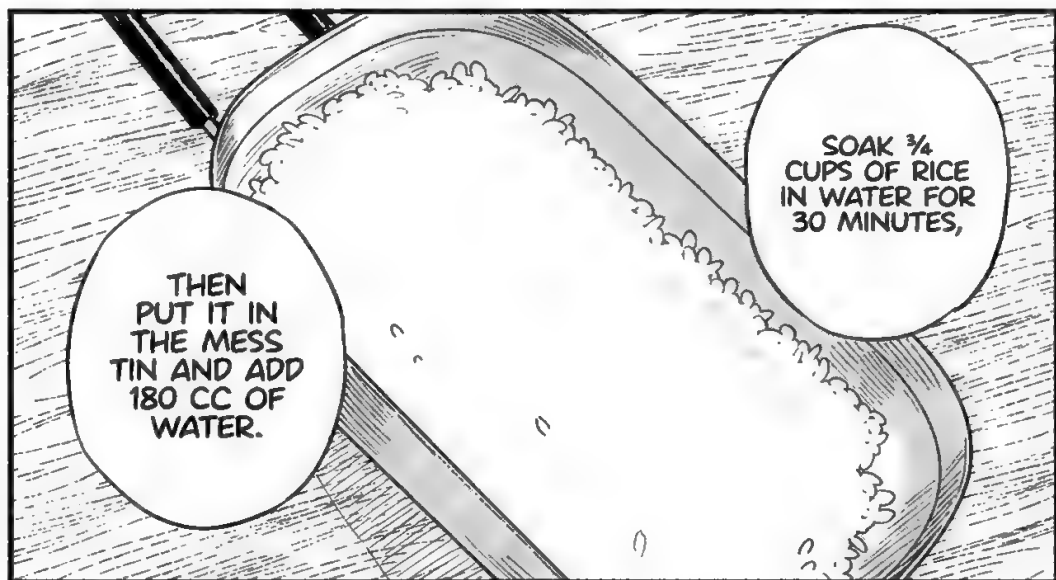
WOW! WHAT  
A SELECTION  
OF OUTDOOR  
GOODS!





\*As priced on the manufacturer's official website





WITH CHARCOAL IT'S DIFFICULT TO CONTROL THE HEAT, SO FOR THE RICE WE'RE USING A GAS STOVE.

YOU'RE USING A GAS STOVE THIS TIME?

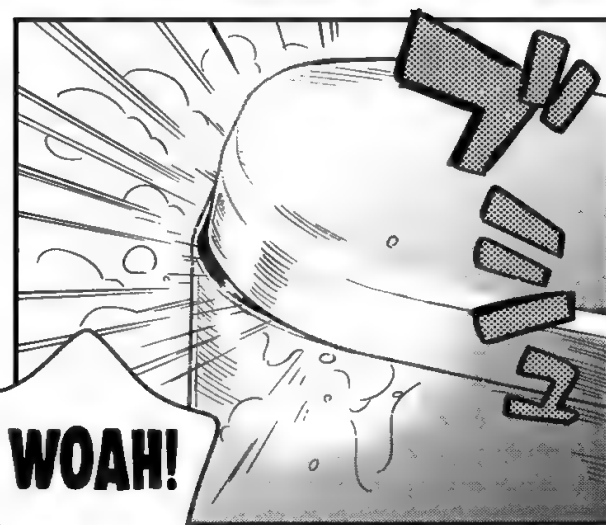
COVER IT...

THERE SHOULD BE SOME MACKEREL IN THE FRIDGE...

WHAT SHOULD WE GRILL?

AND PUT IT ON MEDIUM HEAT.

!!  
!!  
!!



I WONDER IF IT'S BOILING YET?

OH,  
THAT'S  
RIGHT!

WOULD  
YOU WATCH  
THE RICE FOR  
A BIT?



THE LID  
IS COMING  
OFF!

WE NEED  
A ROCK OR  
SOMETHING  
TO HOLD IT  
DOWN...



WE CAN  
USE THIS!

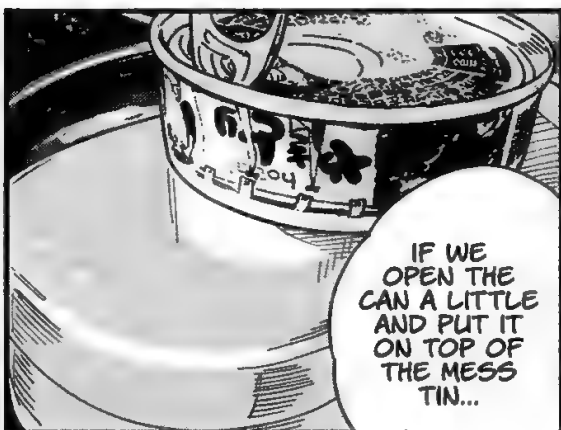


SKEWERED  
CHICKEN BOWL...

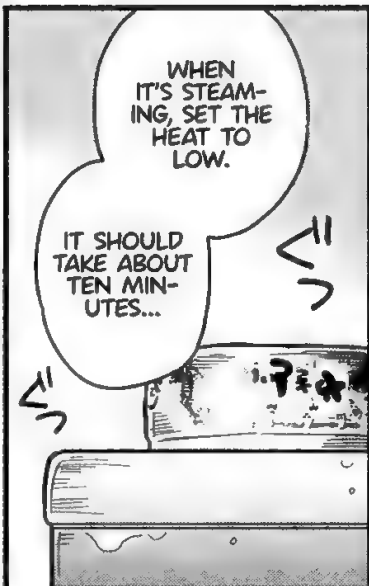
IT WILL  
GET WARM  
AND WE CAN  
EAT IT OVER  
RICE, TWO  
BIRDS, ONE  
STONE!



IF WE  
OPEN THE  
CAN A LITTLE  
AND PUT IT  
ON TOP OF  
THE MESS  
TIN...







OH,  
REAL-  
LY?

THIS IS  
A BLEND OF  
BLACK SEAWEED  
AND SOME GREEN  
SEAWEED FROM  
LAKE HAMANA,  
SO IT'S REAL-  
LY GOOD!

FOR FRESHLY  
COOKED RICE,  
IT'S BEST TO  
HAVE SOME  
SEAWEED  
AS WELL!

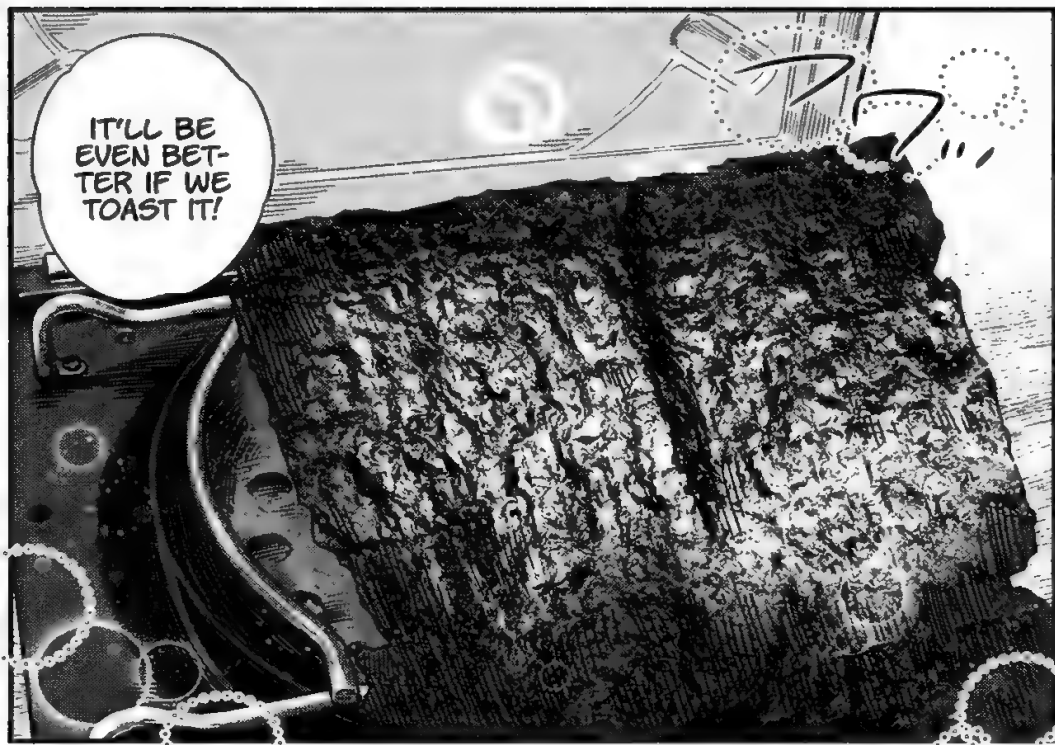
I  
KNOW,  
RIGHT?

AH!

IT  
SMELLS  
REALLY  
GOOD.



IT'LL BE  
EVEN BET-  
TER IF WE  
TOAST IT!









I CAN  
COME  
TO TOKYO  
ANYTIME,  
SO...

AS LONG  
AS YOU'RE  
NOT TOO BUSY,  
PLEASE DON'T  
HESITATE TO  
CALL.

AL-  
RIGHT...



IT'S NOT  
YOUR FAULT,  
CHIIHIRO-  
SAN!

I'M  
REALLY,  
REALLY  
SORRY...



EVEN  
THOUGH  
WE ONLY  
HAVE WEEK-  
ENDS TO-  
GETHER...



AH, I  
PACKED  
YOU A SOUVE-  
NIR.

PLEASE  
ENJOY IT  
ON THE  
TRAIN.



WELL,  
SEE YOU  
NEXT  
TIME.

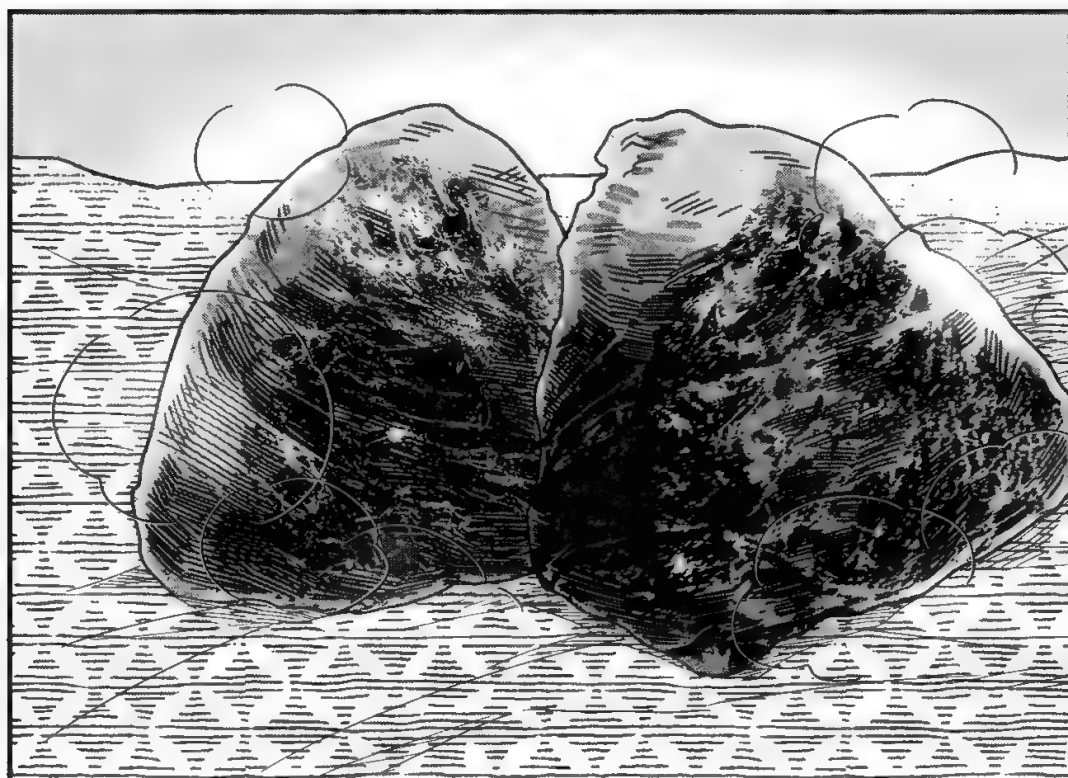


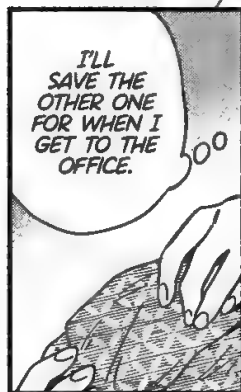
OH...



I  
WONDER  
WHAT IT  
IS...

7mm







I'M  
REALLY  
HAPPY...

THAT I  
MARRIED  
HIM.



≡≡≡ 焼いてるふたり

Next time: A fire sparks in Chihiro-san's heart!



  
A RARE MARRIAGE

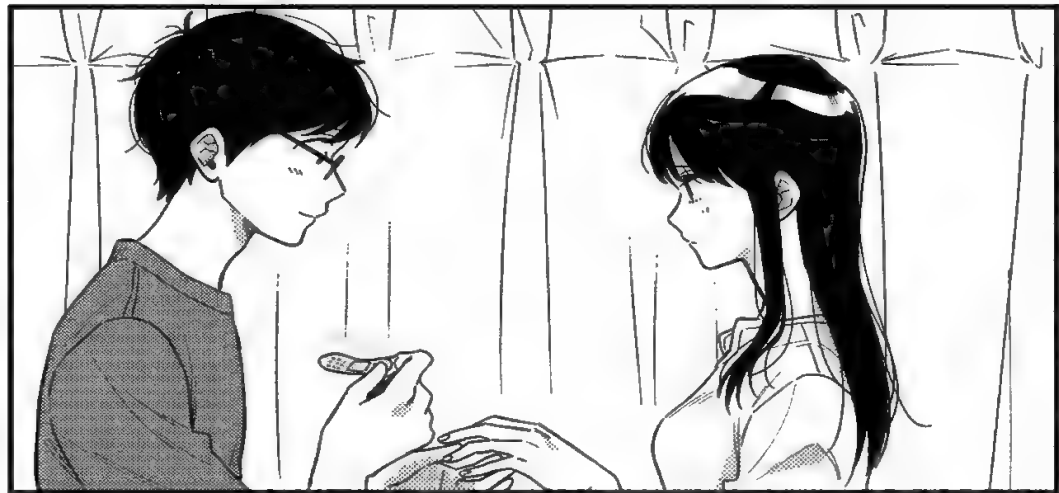
# how to grill our Love



Chapter 12  
How to Start  
a Fire









OR  
THAT TIME  
HE PACKED  
THOSE RICE  
BALLS FOR  
ME TO TAKE  
HOME...



AND THEN WHEN  
HE CAME TO MY  
HOUSE JUST TO  
COOK FOR ME...



THAT TIME  
I MESSED  
UP MAKING  
CURRY...



HE GIVES  
AND GIVES  
AND GIVES,  
BUT I...

KENTA-  
SAN...



ば

サ



...



KENTA-SAN.

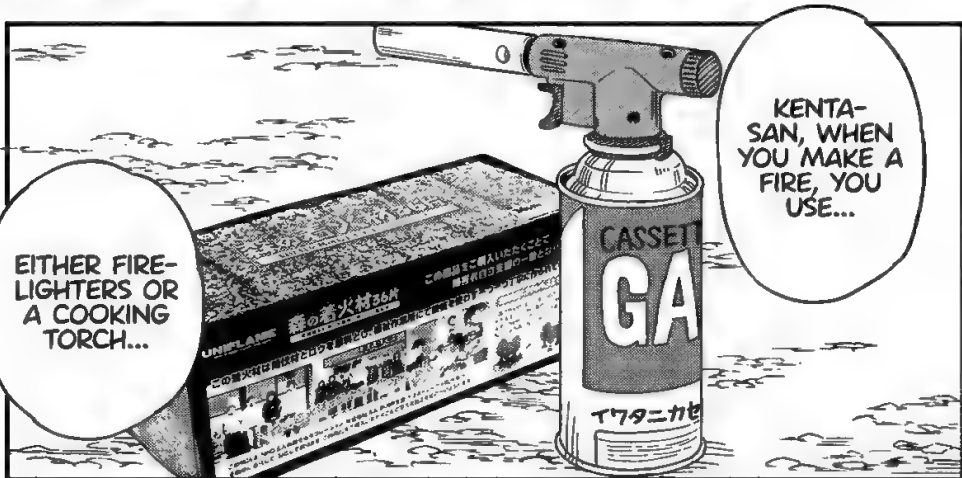
THERE'S  
SOMETHING  
I'D LIKE  
TO TRY.



SOMETHING  
YOU'D LIKE  
TO TRY...?









COR-  
RECT!  
TEN  
POINTS!

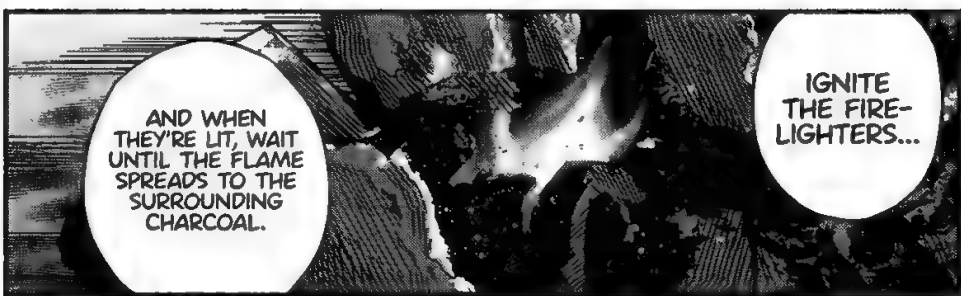
FIRST, THE  
SMALLER  
COALS!



THEN,  
WE STACK  
THE CHAR-  
COAL ALL  
THE WAY  
AROUND.

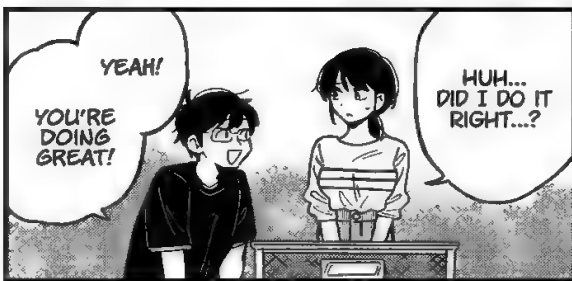
BUT  
IT'S ALSO  
IMPOR-  
TANT...

TO MAKE  
SURE WE  
STILL HAVE  
AIRFLOW.



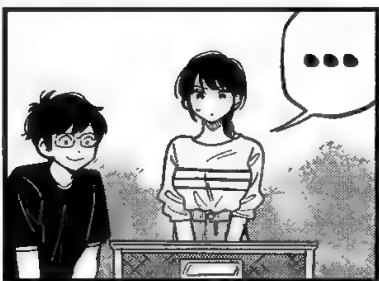
AND WHEN  
THEY'RE LIT, WAIT  
UNTIL THE FLAME  
SPREADS TO THE  
SURROUNDING  
CHARCOAL.

IGNITE  
THE FIRE-  
LIGHTERS...



YEAH!  
YOU'RE  
DOING  
GREAT!

HUH...  
DID I DO IT  
RIGHT...?



...



IT'S  
TURNING  
WHITE!



AH!



GOOD  
JOB!

IT  
REALLY  
IS BURN-  
ING...!



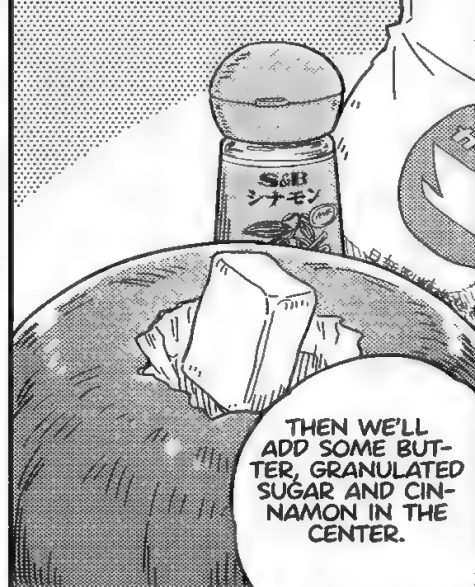
WHEN  
THESE CATCH  
FIRE, WE FAN  
THE FLAMES  
A LITTLE,  
AND...

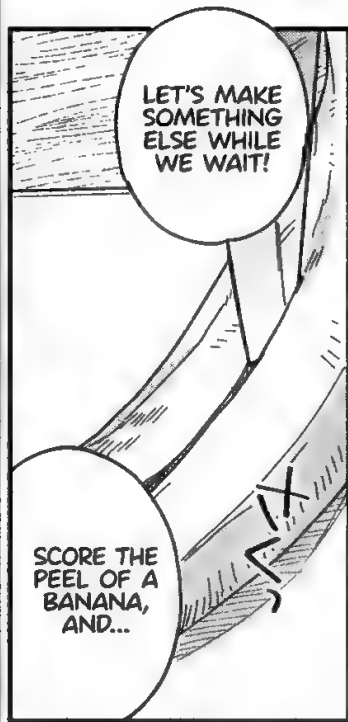


NOW,  
WE PILE ON  
SOME LARGER  
COAL PIECES.













CUT THEM  
INTO BITE-  
SIZED PIECES,  
AND...

TAKE  
THE APPLES  
OUT OF THE  
ALUMINUM  
FOIL,

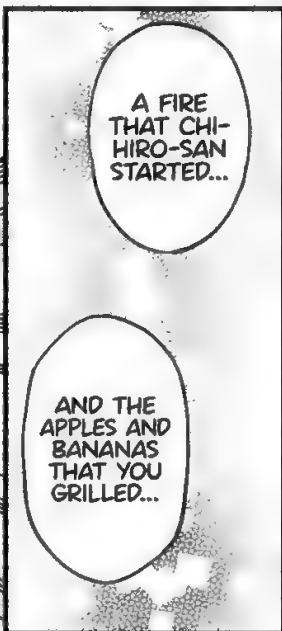


SPRINKLE  
SOME CIN-  
NAMON AND  
GRANULATED  
SUGAR ON  
THE BANA-  
NAS...



VOILÀ!

GRILLED  
APPLES AND  
BANANAS!





I DID THIS TO  
GIVE SOME-  
THING BACK  
TO HIM...

BUT ONCE  
AGAIN, HE'S GIVEN  
ME SOMETHING, TOO.  
HE'S MADE EVERY-  
THING BRIGHT...



HUH!?

OH,  
SURE!

NEXT  
TIME,

WE  
SHOULD  
BUY REAL  
RINGS.


🔥 焼いてるふたり

Next time: At long last, a roast appears!









I GUESS  
I'VE GOTTEN  
USED TO THE  
FEELING, AND  
IT'S NOT AS  
EXCITING ANY-  
MORE...

I'VE  
ALWAYS  
HELD OFFICE  
JOBS, SO...



CALM  
DOWN,  
GRAND-  
PA.

MIFUNE-  
KUN, YOU'LL  
UNDERSTAND  
WHEN YOU'RE  
MY AGE.



HMM...

IS THAT  
HOW IT  
IS?



YEAH,  
CHECK  
THIS  
OUT!!!

WAIT,  
YOU'RE  
MAKING  
IT YOUR-  
SELF?

?

HEH...

THAT'S  
WHY THIS  
ROAST IS  
IMPORT-  
TANT!



...POR-  
CHETTA.

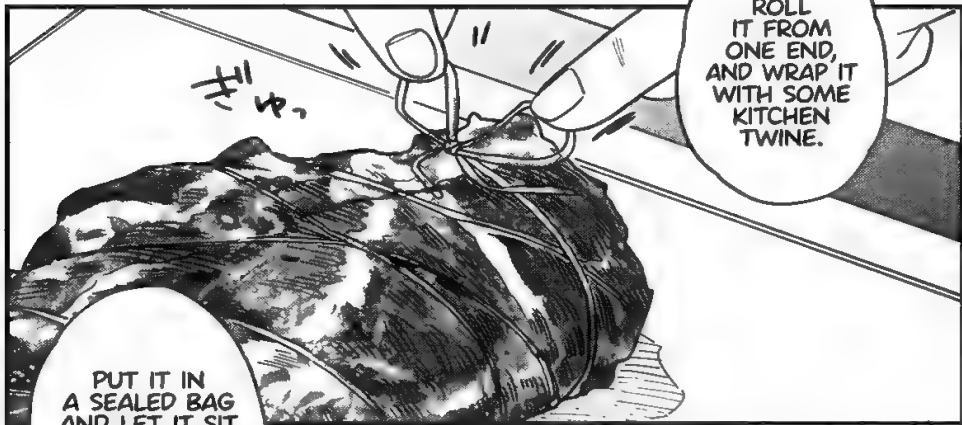


YES! IT'S  
AN ITAL-  
IAN PORK  
ROAST!

...IS THAT  
HOW YOU  
SAY IT?







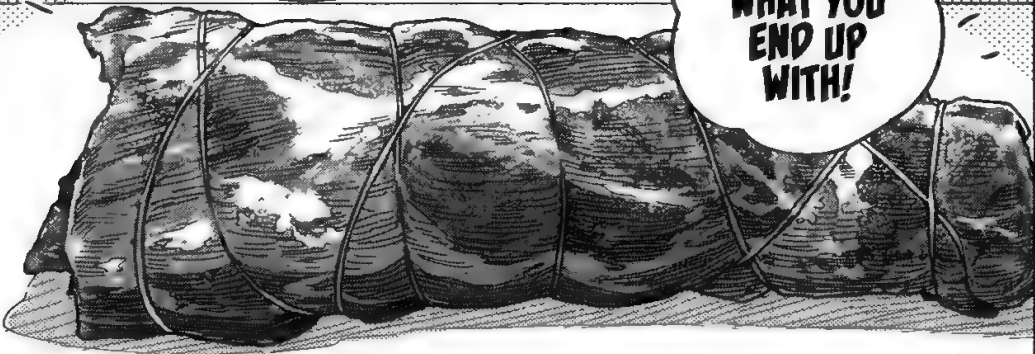
ROLL  
IT FROM  
ONE END,  
AND WRAP IT  
WITH SOME  
KITCHEN  
TWINE.

PUT IT IN  
A SEALED BAG  
AND LET IT SIT  
IN THE FRIDGE  
FOR TWELVE  
HOURS...



トク!

AND  
THIS IS  
WHAT YOU  
END UP  
WITH!





GOOD-BOY.

WE'VE BEEN TO-GETHER FOR SO LONG, SO I'M A LITTLE ATTACHED...

**YOU'RE GRILLING IT!?**

**ALRIGHT, LET'S GET GRILLING.**

WEREN'T YOU DOTING ON IT JUST A SECOND AGO!?

**QUICKLY NOW!**

**THIS ROAST IS DOING WEIRD THINGS TO KENTA-SAN...**

CUTE...

NO OF COURSE YOU ARE.

YEAH?

HM?

**FIRST, LET'S GRILL BOTH SIDES OVER HIGH HEAT.**



THEN, MOVE  
IT TO THE LOW  
HEAT ZONE AND  
GENTLY HEAT  
IT THROUGH-  
OUT.

WITH THIS  
HEAT AND  
THICKNESS, IT  
SHOULD TAKE  
ABOUT 30-40  
MINUTES.



WHEN  
IT'S SEARED  
ON ALL SIDES,  
WRAP IT IN  
ALUMINUM  
FOIL...



WHITE  
WINE WOULD  
BE NICE...

ITALIAN  
PORK...

...



YEAH,  
IT IS.

THIS IS  
EASIER  
THAN I  
THOUGHT...

I DON'T WANT TO TAKE MY EYES OFF THE MEAT...

DON'T YOU WANT TO SIT DOWN?



ABSOLUTELY NO TOUCHING!!

PUT IT ON LOW HEAT AND LET IT SIT!

SOMETHING IS DEFINITELY OFF... USUALLY...

...HE'S MORE LIKE THAT.




ARE ROASTS SO CAPTIVATING...?






YEP,  
IT'S  
HOT.

LOOKS  
GOOD!



IT SHOULD  
BE ABOUT  
READY...



I'LL  
PENETRATE IT  
WITH A SKEWER  
TO CHECK THE  
TEMPERATURE  
INSIDE.



GRILL IT  
ONE LAST  
TIME OVER  
HIGH HEAT,  
AND...

TAKE  
OFF THE  
ALUMINUM  
FOIL...





**IT'S  
DONE...!**

**POR-  
CHETTA!**

**LET'S  
EAT!!**

AND THE MEAT IS SO MOIST!

THE ROSEMARY SMELLS WONDERFUL.

I KNOW!

IT'S PROBABLY REALLY GOOD ON A PIZZA OR A HOT SANDWICH.

IT'S DELICIOUS!  
AND GREAT WITH WHITE WINE!

WELL, NOT WORRIED, BUT...

BUT EVERY TIME YOU COOK IT TURNS OUT GREAT.

WERE YOU THAT WORRIED?

I REALLY DID IT...!

AL-RIGHT!

SEEING YOU LAST WEEK GOT ME THINKING.



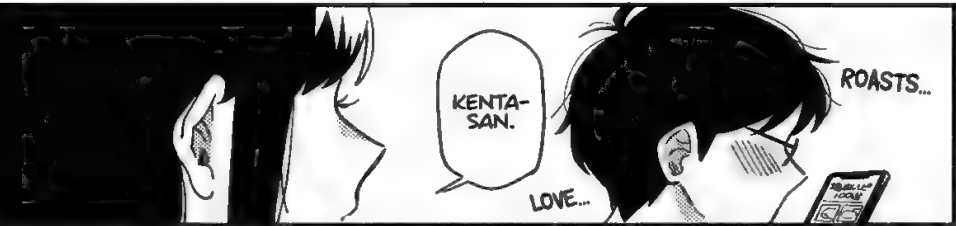


OR KAKUNI...  
OR A WHOLE  
CHICKEN...

I WANT TO  
TRY ROAST  
BEEF NEXT  
TIME!



IF YOU  
ASK ME, KEN-  
TA-SAN LOOKS  
PLENTY HAPPY  
DOING WHAT  
HE ALWAYS  
DOES...



KENTA-  
SAN.

LOVE...

ROASTS...



!?



IS SHE  
JEALOUS  
OF THE  
MEAT...?



THERE  
ARE...

PLENTY OF NEW  
EXPERIENCES  
YOU CAN HAVE  
WITH ME, TOO.

PUTTING  
THE ROAST  
ASIDE...

==焼いてるふたり

Next time: Let's go buy some rings!

JEWELRY

JEWELRY

IF YOU'D LIKE,  
YOU CAN HAVE  
TINY HEARTS OR  
YOUR INITIALS  
ETCHED ON  
THE INSIDE!

THIS DE-  
SIGN IS  
POPULAR  
WITH BOTH  
MEN AND  
WOMEN!

A RARE MARRIAGE

how to grill our love

YOU CAN  
CHOOSE BE-  
TWEEN SEMI-  
CUSTOM OR  
FULL-CUSTOM  
ORDERS...

AND  
FOR THE  
MATERIALS  
ON THIS DE-  
SIGN OVER  
HERE...

I'M  
SORRY.

I THINK  
WE NEED TO  
GO HOME AND  
DISCUSS IT.

UHM...

Chapter 14

Porch Camping on  
a Sleepless Night





FOR SOME REASON, I LOST ALL MY ENERGY IN THERE...

SORRY FOR WANTING TO GO HOME SO SUDDENLY.

COME BACK SOON!

JEWELRY



YEAH, ME TOO.

I DIDN'T THINK BUYING A RING WOULD BE SO DIFFICULT.

THERE ARE ALL THE MATERIALS, THE DESIGNS, WHETHER TO GET DIAMONDS...

OH, WELL...

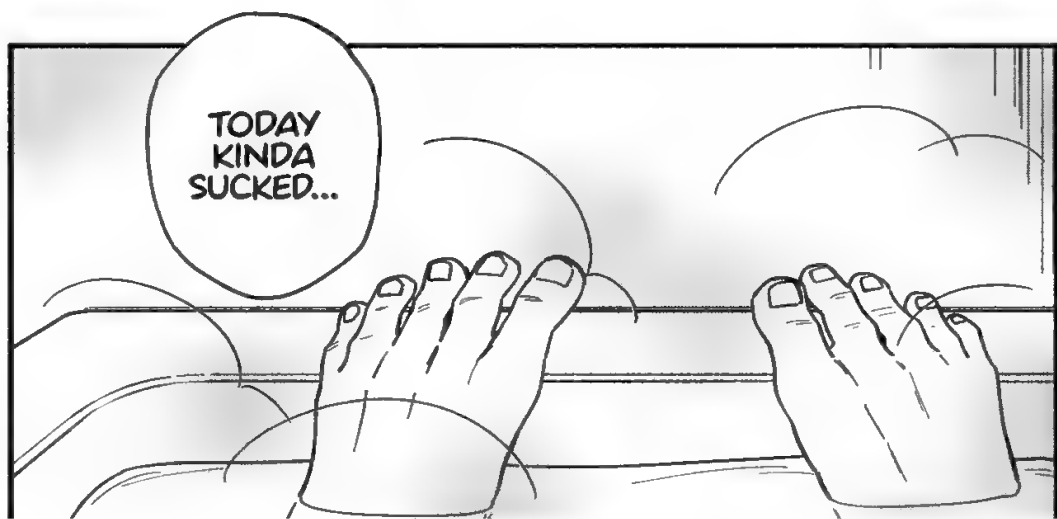
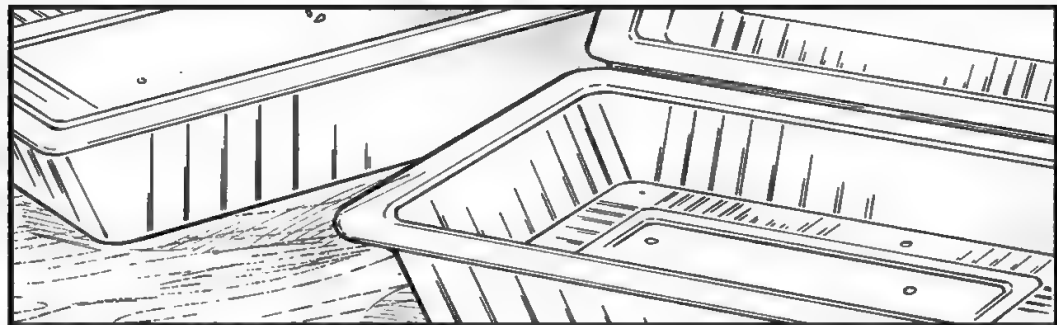
THERE ARE A LOT OF GUIDELINES ON HOW TO FILL OUT THE FORMS AND HOW TO SUBMIT THEM, SO IT'S NOT THAT MUCH TROUBLE...


WELL, BUYING RINGS MIGHT BE TOUGH, BUT...

CHIHIRO-SAN, YOU MUST HAVE YOUR HANDS FULL WITH THE NAME CHANGE PAPERWORK, RIGHT?









WHO'D  
HAVE THOUGHT  
THE HIGH POINT  
WOULD BE BE-  
FORE WE EVEN  
SET FOOT IN  
THE STORE...

WE FINAL-  
LY HAD THE  
BIG EVENT OF  
BUYING RINGS  
TOGETHER...



KENTA-  
SAN.

I WAS  
TOO TIRED TO  
REALLY THINK  
ABOUT IT, SO I  
ENDED UP GET-  
TING A LOT OF  
DEEP-FRIED  
STUFF...

I SHOULD'VE  
AT LEAST COOKED  
DINNER INSTEAD  
OF RUNNING TO  
THE DELI...



GOOD  
NIGHT!

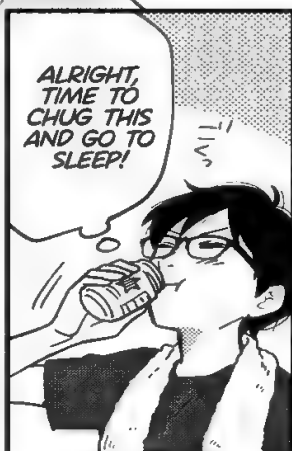
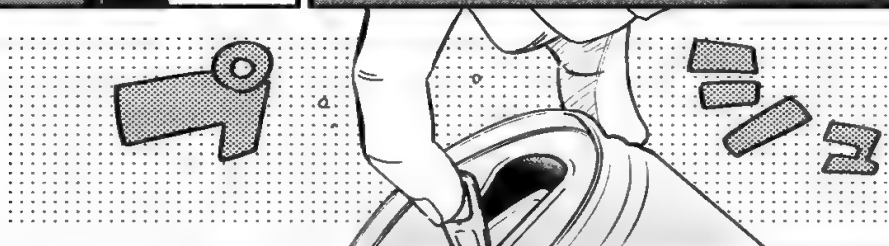
TODAY WAS  
SUPPOSED TO  
BE FUN...



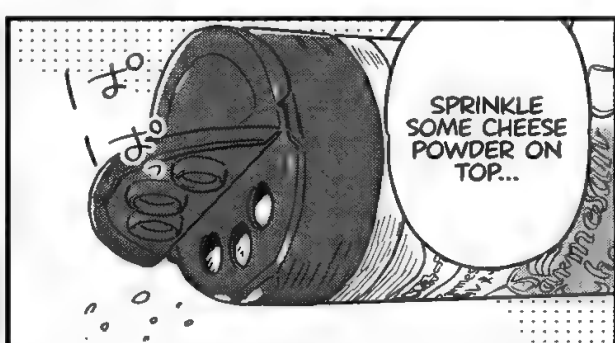
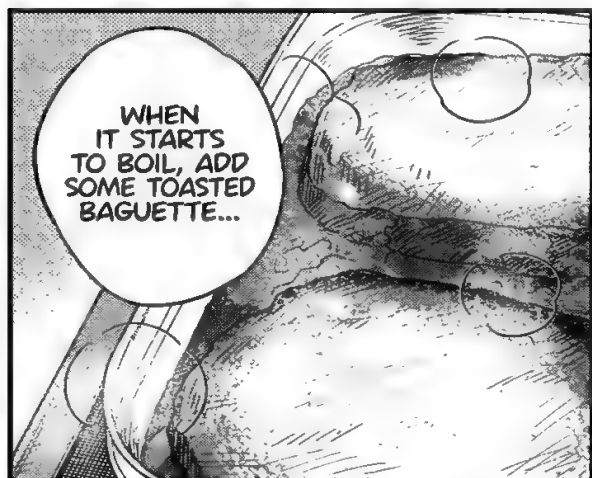
I'M  
SORRY...

I'M  
TIRED, SO  
I'M GOING  
TO BED  
NOW.

Y-  
YES?









**PERFECT!  
FRENCH ONION  
SOUP GRATINÉE!**



**GET SOME  
CUSHIONS,  
A TABLE...**

**AND  
A SMALL  
LANTERN.**

**AND WE'LL  
TURN OFF  
THE LIGHTS,  
TOO!**



**WE'LL  
PUT A RUG  
ON THE  
PORCH...**


**WE'RE  
NOT  
DONE  
YET!**







I LIKE  
HOW THEY  
STILL HAVE  
A LITTLE  
BITE TO  
THEM.



ACTUALLY,  
I WANTED TO  
SAUTE THE ONIONS  
UNTIL THEY WERE  
A LITTLE MORE  
CARMELIZED...



ALL'S WELL  
THAT ENDS  
WELL,

I  
GUESS...

HM...



BUT  
WE'RE "CAMP-  
ING" NOW, AND  
I GOT TO EAT  
KENTA-SAN'S  
FOOD...



TODAY  
WAS KIND  
OF A MESS,  
HUH?



YOU DON'T  
HAVE TO  
THANK ME  
FOR SOME-  
THING LIKE  
THAT...

IF I WERE  
BY MYSELF,  
I WOULD'VE  
GOTTEN SWEEP-  
ED UP AND EN-  
DED UP BUYING  
SOMETHING...

WHEN YOU  
SAID, "LET'S GO  
HOME," AT THE  
STORE TODAY, I  
WAS SO RE-  
LIEVED.



I THOUGHT  
WE WERE STICK-  
ING OUT LIKE  
SORE THUMBS,  
KINDA.

TODAY,  
AT THE  
STORE...



...



I KIND  
OF FELT  
OUT OF  
PLACE...

OUR RE-  
LATIONSHIP  
IS A LITTLE  
DIFFERENT,  
SO...

OH, YEAH!  
I THOUGHT  
SO, TOO.

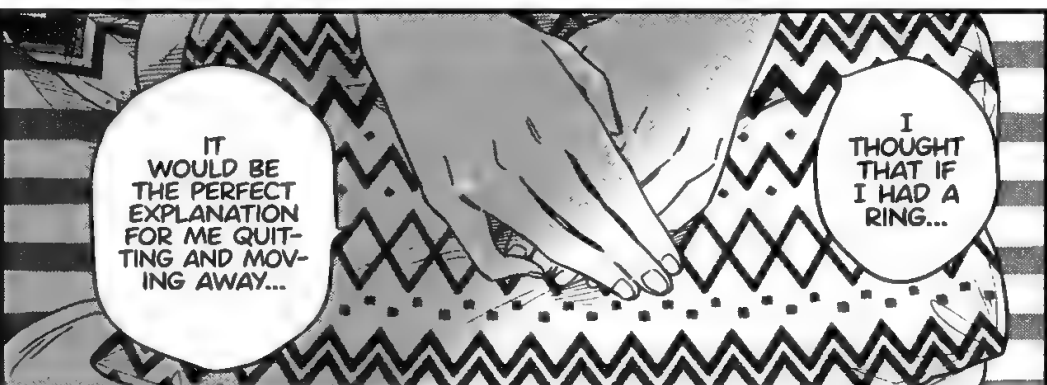




SO MUCH  
SO THAT  
I'M SCARED  
TO TELL HER  
HOW WE GOT  
TOGETHER.

I DID  
TELL HER  
THAT I WAS  
MARRIED...

AND  
SHE WAS  
REALLY SUR-  
PRISED WHEN I  
SAID IT WAS A  
LONG-DISTANCE  
RELATIONSHIP  
WITH SOME-  
ONE IN HAMA-  
MATSU...



IT  
WOULD BE  
THE PERFECT  
EXPLANATION  
FOR ME QUIT-  
TING AND MOV-  
ING AWAY...

I  
THOUGHT  
THAT IF  
I HAD A  
RING...



I LOOKED  
AROUND ME,  
AND I COULDN'T  
BEAR TO BE  
AROUND ALL  
THOSE GENU-  
INELY HAPPY  
PEOPLE.

BUT WHEN  
IT OCCURRED  
TO ME THAT  
IT MIGHT BE  
WEIRD TO WANT  
A RING JUST  
FOR THAT...





ガッ 焼いてるふたり

Next time: Chihiro-san gets angry!



Chapter 15

Our First  
Fight



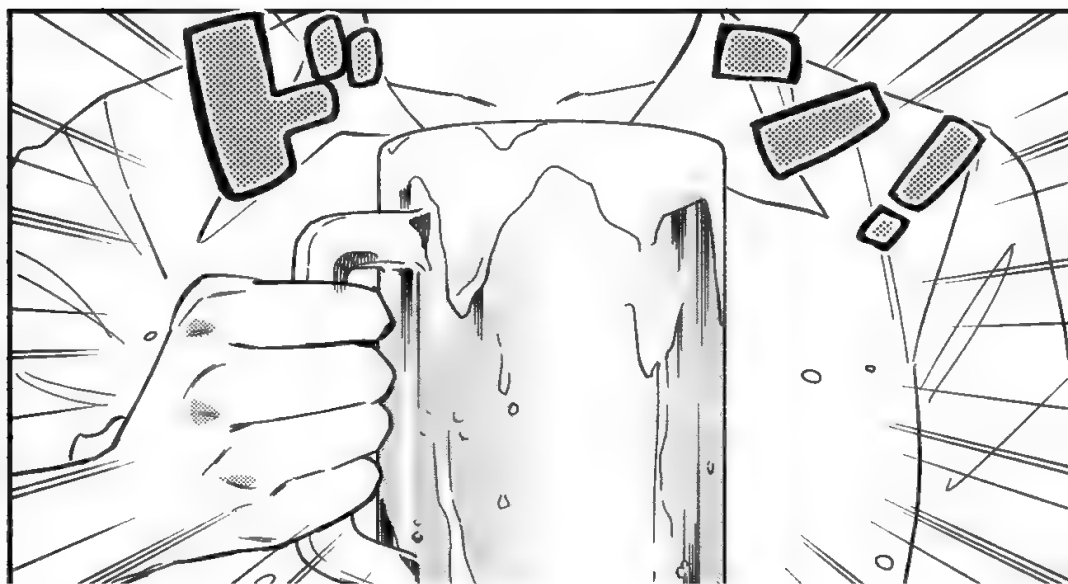
I'D LIKE  
A WORD,  
PLEASE.

...VERY  
WELL.



A RARE MARRIAGE

how  
to grill  
our  
Love

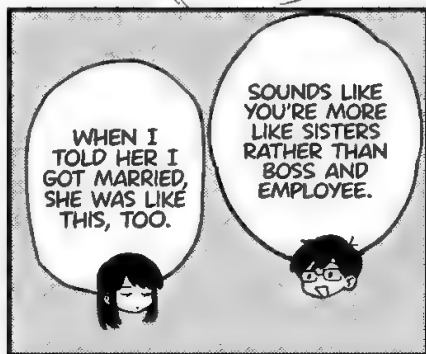








SO YOU  
COULDN'T  
TALK TO HER  
ABOUT IT,  
HUH...



WHEN I  
TOLD HER I  
GOT MARRIED,  
SHE WAS LIKE  
THIS, TOO.

SOUNDS LIKE  
YOU'RE MORE  
LIKE SISTERS  
RATHER THAN  
BOSS AND  
EMPLOYEE.



WELL, SHE  
RARELY LIS-  
TENS TO WHAT  
OTHER PEOPLE  
HAVE TO SAY,  
ANYWAY.



SOUNDS  
LIKE SHE  
REALLY CARES  
ABOUT YOU!

YEAH...



AND  
THEN  
SHE JUST  
PASSED  
OUT.

I REMEMBER  
WHEN YOU WERE  
THIIIIIS TALL!

CON-  
GRAA  
AATS!

SHE GOT  
WASTED...

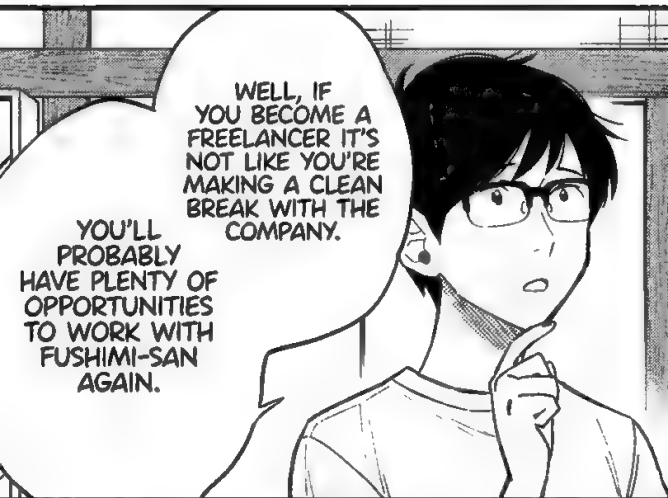
EHH?  
DON'T LEAVE  
MEEEE!

THEN SHE  
CRIED...

CRIED  
SOME  
MORE...

ZZZ









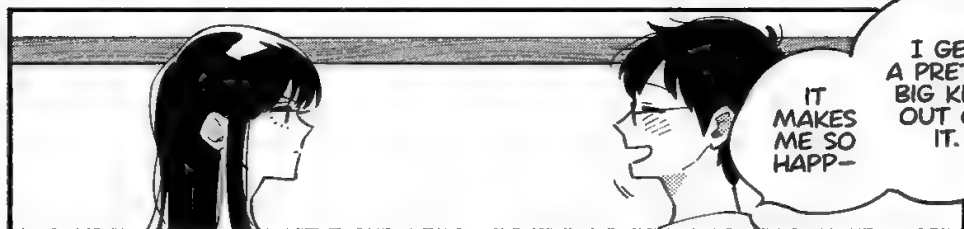
AS MUCH  
OF A *PAIN* AS  
IT IS, I'M THE  
ONLY ONE WHO  
KNOWS A-  
BOUT IT...

WELL,  
THAT  
PART OF  
YOU...



YOU  
DON'T  
HAVE TO  
DO THAT!

YEAH...  
MAYBE.

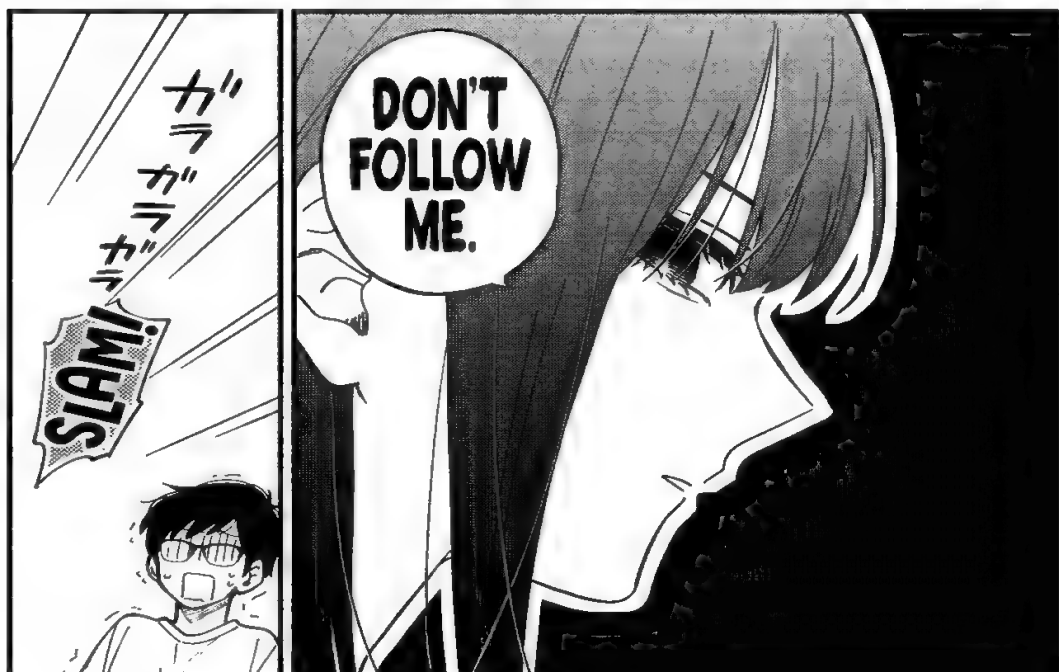
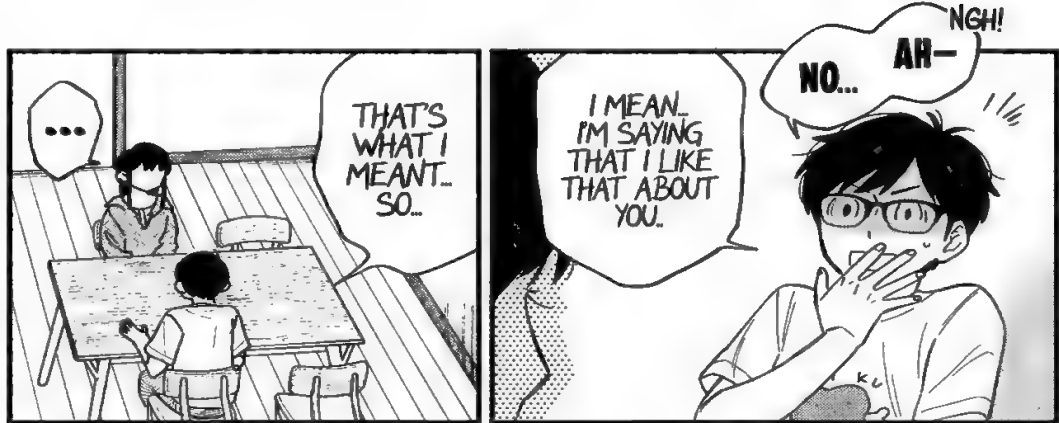


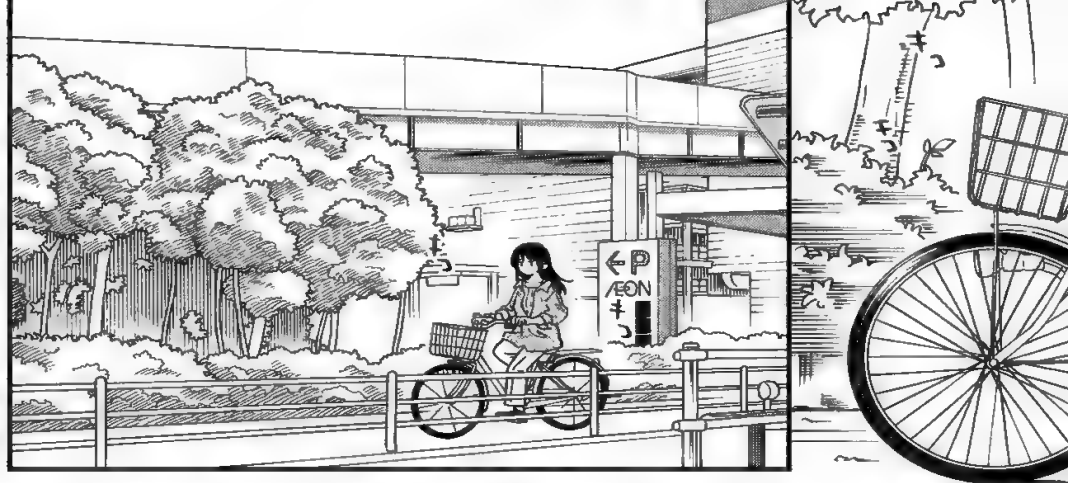
IT  
MAKES  
ME SO  
HAPP-

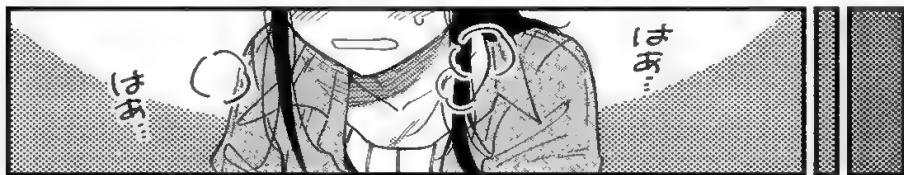
I GET  
A PRETTY  
BIG KICK  
OUT OF  
IT.

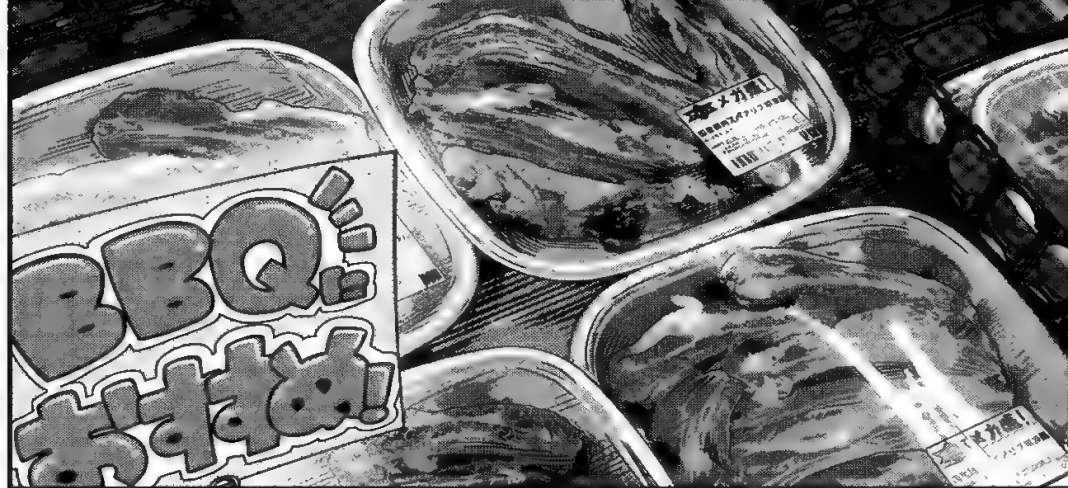


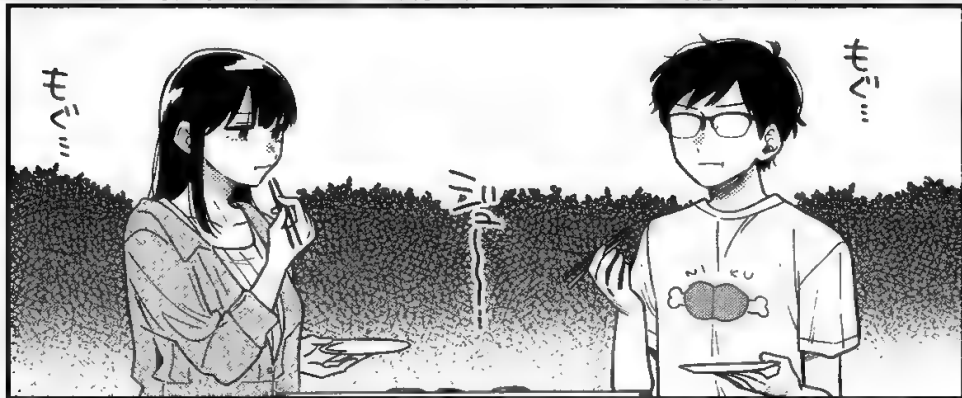
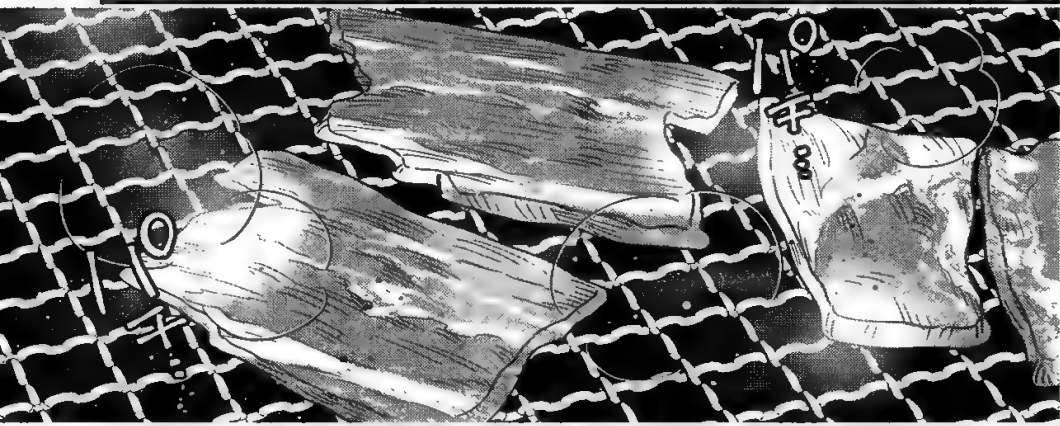
...SO I'M  
A PAIN  
NOW?

















BUT IT WAS  
IMMATURE OF  
ME TO STORM  
OUT OF THE  
HOUSE LIKE  
THAT...



I  
WAS JUST  
FRUSTRATED  
BECAUSE YOU  
HIT THE NAIL  
ON THE  
HEAD.



COULD THIS  
BE... OUR  
VERY FIRST  
FIGHT!?



CHIHIRO-  
SAN...



WITH THIS  
BEHIND US,  
WE'RE ONE  
STEP CLOSER  
TO SPEAKING  
FREELY WITH  
EACH OTHER!

ISN'T  
THAT  
GREAT?

THAT'S A  
NEW MILE-  
STONE!



IT SMELLS  
AMAZING  
IN HERE!

WOAH!

IN THE  
BATHROOM  
ON THE FIRST  
NIGHT CHI-  
HIRO SLEPT  
OVER.

WHAT THE  
HECK... IT'S SO  
OVERWHELM-  
ING...

I THINK  
I'M GOING  
TO LOSE  
MY MIND...

WHA...

AND SO,  
EVERY NIGHT  
CHIIHIRO STAYS  
OVER ENDS UP  
LIKE THIS...

ACHOO!

THIS  
LEAVES  
ME NO  
CHOICE!

FAN

# Randomly Filled Out Tinder Bio

# Single Life Weekends



MY WIFE  
DOESN'T  
SAY MUCH.



SOMETIMES I  
WORRY THAT  
SHE'S UPSET  
WITH ME.



SHE'S NOT  
TEXTING  
BACK

MAYBE MY  
STICKER WAS  
TOO CRINGEY...

I'll be there at 10:30.




Read

HER  
TEXTS ARE  
ALWAYS REAL-  
LY SHORT.



BUT...



 焼いてるふたり

Next time: Here it comes! Your reward is a hug!

WHAT  
THE  
HECK!?

I'M  
SORRY...

WHAT  
WAS THAT  
PHONE  
CALL!?

Chapter 16

Acqua Pazza  
and a Hug

YOU  
CAN'T  
JUST DO  
STUFF LIKE  
THAT...

IT  
JUST HAP-  
PENED...  
KIND  
OF...

YES...

SO BECAUSE  
OF THIS FREE-  
LANCING IDEA,  
YOU'RE TALKING  
TO USAMI,  
TOO?



EVEN  
AFTER YOU  
LEAVE, I'LL  
CALL YOU IF  
I FIND ANY-  
THING YOU  
CAN WORK  
ON.

ALRIGHT. I'LL  
FIND A REPLA-  
CEMENT SOON, SO  
MAKE SURE THEY  
CAN TAKE OVER  
SMOOTHLY.

OH, AND  
ABOUT  
TODAY'S  
MEETING...

NOT RIGHT  
NOW. I NEED TO  
GET MY AFFAIRS  
IN ORDER FOR  
SELF-EMPLOY-  
MENT,

AND  
I WANT  
TO FINISH  
ALL OF MY  
ONGOING  
PROJECTS  
FIRST.

WELL?

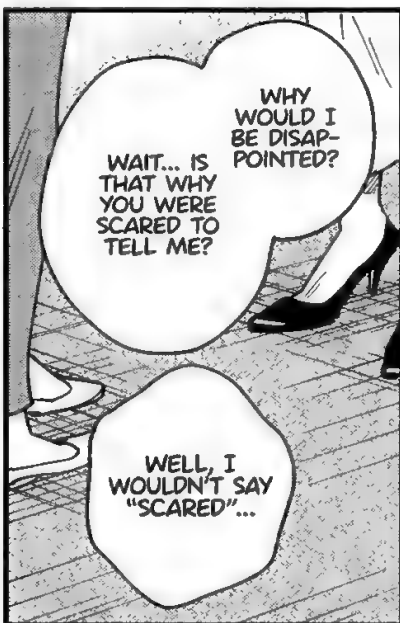
WHEN  
ARE YOU  
MOVING?

HM?  
WHAT?

...

AREN'T YOU  
DISAPPOINT-  
ED THAT I'M  
QUITTING?

FUSHIMI-  
SAN...





IT'S OKAY  
TO IMPOSE  
EVERY NOW  
AND THEN.

YOU  
SHOULD PUT  
MORE TRUST  
IN THE PEOPLE  
AROUND YOU,  
SWEETIE.



...OKAY.




I'M HERE  
FOR YOU.



BBQ  
GLASSES  
BOY...?

UHM...  
YES.



ENOUGH  
ABOUT ME.

WHAT  
ABOUT BBQ  
GLASSES BOY?  
YOU TWO GET-  
TING ALONG?



AH...!





ALRIGHT,  
YOUR ORDER  
WILL BE READY  
FOR PICKUP IN  
A MONTH!



JEWELRY



JEWELRY

THANKS  
FOR YOUR  
BUSINESS!



WE  
BOUGHT  
RINGS!



FINALLY...



YEAH!

WE  
DID IT,  
CHIHIRO-  
SAN!



AND A HEART  
SHAPE ON TOP  
OF THAT, I WAS  
SO SURPRISED!

WHEN  
YOU ASKED  
FOR AN EN-  
GRAVING...

BUT, BACK  
THERE...



SHE LOOKS  
HAPPY...

CUTE...

HEHE...

YOU  
DON'T BUY  
RINGS EVE-  
RY DAY...

とん!

WELL, IT'S  
A SPECIAL  
OCCASION,  
SO...

LET'S HAVE  
SOMETHING A  
LITTLE SPE-  
CIAL TODAY!

THINLY  
SLICE THE  
BELL PEPP-  
ER...

REMOVE  
THE STEMS  
FROM THE  
CHERRY TO-  
MATOES, AND  
CUT THEM  
IN HALF.

CARVE AN X  
SHAPE INTO THE  
BODY OF THE  
THREELINE  
GRUNT,

AND SEA-  
SON IT WITH  
SALT AND  
PEPPER.





POUR SOME  
WHITE WINE  
AND A DASH  
OF OLIVE OIL  
OVER IT...



ADD THE BELL  
PEPPER, CHERRY  
TOMATOES, AND  
SOME BLACK  
OLIVES,

THEN  
SPRINKLE IN  
SOME CAPERS,  
THYME, AND  
BAY LEAVES.

PUT THE  
THREELINE  
GRUNT ON  
SOME FOIL...



WRAP  
THE FOIL SO  
IT'S SEALED  
TIGHT...



HEAT  
IT UNTIL  
IT'S COOKED  
THROUGH,  
AND...

**THERE  
YOU HAVE  
IT! ACQUA  
PAZZA!**



**LET'S  
TRY IT...**



**IT  
SMELLS  
GREAT!**



**WOW...  
IT'S GOR-  
GEOUS!**







LET'S  
HAVE SOME  
COFFEE...



THANK  
YOU.  
  
I'M  
ALMOST  
DONE,  
TOO.

I'VE  
FINISHED  
CLEANING.



THIS  
WEEK,  
I...  
  
I  
WORKED  
REALLY  
HARD.

KENTA-  
SAN.



YEAH?

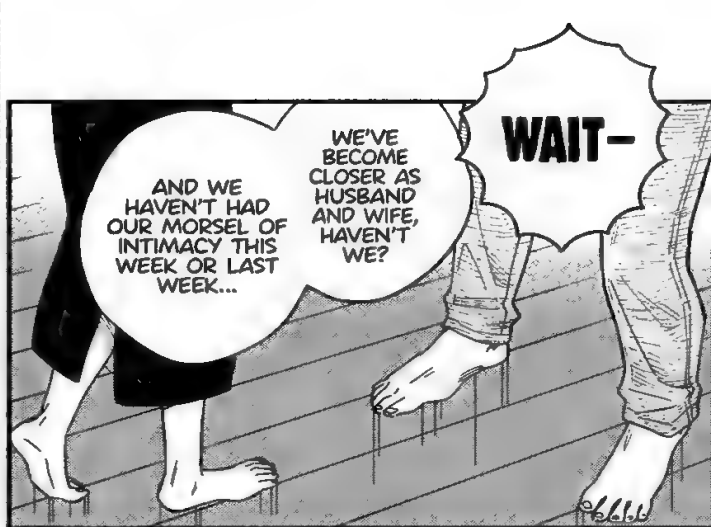
?

SO...

**AS A  
REWARD...**

**I'D LIKE  
YOU TO  
GIVE ME  
A HUG.**









A RARE MARRIAGE

how to grill our love

Next time: Did I hear right!?! "Do you want to kiss?"



IN THE  
BATHROOM  
ON THE FIRST  
NIGHT CHI-  
HIRO SLEPT  
OVER.

**WOAH!**

**IT SMELLS  
AMAZING  
IN HERE!**

**WHAT THE  
HECK... IT'S SO  
OVERWHELM-  
ING...**

**I THINK  
I'M GOING  
TO LOSE  
MY MIND...**

**WHA...**

**THIS  
LEAVES  
ME NO  
CHOICE!**

AND SO,  
EVERY NIGHT  
CHIIHIRO STAYS  
OVER ENDS UP  
LIKE THIS...

**ACHOO!**

**FAN**

# Randomly Filled Out Tinder Bio



MY WIFE  
DOESN'T  
SAY MUCH.



SOMETIMES I  
WORRY THAT  
SHE'S UPSET  
WITH ME.



SHE'S NOT  
TEXTING  
BACK...

MAYBE MY  
STICKER WAS  
TOO CRINGEY...

I'll be there at 10:30.



Read


HER  
TEXTS ARE  
ALWAYS REAL-  
LY SHORT.

新幹線  
Shinkansen



BUT...



 焼いてるふたり

Next time: Here it comes! Your reward is a hug!